



COMMERCIAL KITCHEN DAILY CLEANING CHECKLIST

DATE: _____

Daily Cleaning:

- ☐ Disinfect all prep area surfaces, including any splatters on walls for splashbacks
- ☐ Wipe down & disinfect equipment: meat slicers, microwaves, toasters, coffee makers & can openers
- ☐ Remove splatters from surfaces of stoves, dishwashers, refrigerators, and other equipment
- ☐ Clean cooking equipment: flattop, grill, range, griddle, and fryer
- ☐ Remove & replace any foil liners or hood vent filters
- ☐ Disinfect or replace sponges & launder all rags, dishtowels, aprons and uniforms
- ☐ Wash & sanitize all cooking and serving utensils
- ☐ Wash & sanitize dining dishes, flatware, glassware, and smallwares
- ☐ Clean and disinfect sinks & disinfect the garbage disposal
- ☐ Wipe down & refill soap dispensers and paper towel rolls
- ☐ Sweep and mop entire floor surface, including underneath mats and walk-ins
- ☐ All trash and recycling must be removed to an exterior dumpster or appropriate storage containers
- ☐ Disinfect inside of trash can and its exterior surface
- ☐ Remove drink nozzles and disinfect

Weekly Cleaning:

- ☐ Scrub out ovens, grill tops, refrigerators & coolers
- ☐ Unclog/de-lime all sinks and floors drains
- ☐ Check pest traps & replace if necessary
- ☐ Wipe down walls to prevent grease build up

Monthly Cleaning:

- ☐ Clean out ice machines & coffee makers
- ☐ Thoroughly clean out fryers
- ☐ Move & clean out under heavy appliances
- ☐ Empty grease traps

NOTES: _____

